

## Appetizers

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### Roasted Jersey Pumpkin Soup \$9.95

Smoked prosciutto and exotic mushrooms.

### Mesclun Salad \$7.95

Assorted greens with Verjus vinaigrette.

### Frisee, Roasted Beets, Imported Blue Cheese and Walnuts \$12.95

Served with walnut vinaigrette.

### Organic Heirloom Tomatoes with Toscano Romano Cheese \$14.95

An assortment of ripe heirloom tomatoes with extra virgin olive oil, imported Spanish sherry vinegar, sea salt, and Toscano Romano cheese.

### Gratin of Braised Endive \$12.95

Endive braised with white wine and lemon and served gratineed with romano & parmesan cheese and breadcrumbs.

### Fresh Roasted Holland Peppers and Anchovies \$12.95

Fresh roasted Holland peppers served with marinated and preserved anchovies, capers, olive oil and balsamic vinegar.

### Salad of Imported Portugese Octopus \$12.95

Octopus imported from Portugal served chilled with Verjus vinaigrette, pickled onions, cucumber and celeri remoulade.

### Jumbo Lump Crabcakes \$14.95

Seasoned with wasabi and served with organic lettuces and wasabi mayonnaise.

### Escargots a la Bourguignonne en Cocotte \$12.95

Snails simmered in a white wine, butter, garlic, and parsley sauce, pine nuts, and a touch of anise liquor served in a casserole.

### Duck Liver Terrine \$9.95

Terrine of duck liver served with Dijon mustard, cornichons, cranberry compote and croutons.

## Entrees

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### Almond Crusted Filet of Idaho Rainbow Trout \$29.95

Sauteed and served with sauteed zucchini, lentils du puy and quince beurre blanc.

### Herb Crusted Roast Filet of Atlantic Salmon \$26.95

Served with lentils du puy, roasted cauliflower, wilted cucumbers, roasted tomatoes and Verjus beurre blanc.

### Pan Seared Sea Scallops \$28.95

Served with fresh pasta, frizzled leeks and a sherry mushroom sauce.

### Roast Chicken with Tarragon \$26.95

One-half roasted chicken with a layer of tarragon under the skin and served with ginger honey glazed carrots, garlic mashed potatoes and tarragon sauce.

### Roast Pekin Duckling \$29.95

One-half crisp roasted pekin duck served with black rice, braised red cabbage and cranberry salmis sauce.

### Marinated Center Cut Pork Loin \$26.95

Savory brine cured pork loin, pan roasted and served with pepper & herb spaetzle, sauteed spinach and a quince sauce.

### Beef a la Bourguignonne Verjus Style \$26.95

Beef braised in red wine and served with salsify, fresh egg noodles and a savory mushroom sauce.

### Black Angus Hanger Steak \$28.95

Marinated, seared, roasted and served sliced with garlic mashed potatoes, haricots verts and bordelaise sauce.

### Sauteed Calves Liver \$26.95

Nature calves liver sauteed and served with garlic mashed potatoes, haricots verts and a sherry vinegar and shallot sauce.

### Veal Kidney (Rognons de Veau) in Dijon Mustard Sauce \$26.95

Sauteed veal kidneys deglazed with brandy and served with a Dijon mustard cream sauce, garlic mashed potatoes, haricots verts and ginger honey glazed carrots.

Verjus